



LOCAL EATING HOUSE

SMALL SHARES

- House-Cut Fries\$4
Add Truffle or Malt Vinegar \$1
- Grilled Artichoke and Asparagus.....\$7
Lemon Aioli
- The Trio with Grilled Flatbread\$11
*Chipotle Black Bean
Arugula-Cashew Pesto
White Bean Curry Hummus*
- Short Ribs.....\$13
Fried Baby Artichokes, Parsnip Purée, Hound Herbs
- Oyster on the Half Shell*MKT
Pink Peppercorn Mignonette, Raw Horseradish, Lemon Wedge
- Pan Fried Fish & Chips\$12
Malt Vinegar Fries, Roasted Garlic Tarter
- Grilled Creole Shrimp & Grits.....\$13
Roasted Tomato Relish, Sautéed Spinach

SALADS

Add to any salad: chicken, salmon or scallop ~ \$7

- Hound Salad\$5/8
Blood Orange, Grapefruit, Cucumber, Blood Orange Vinaigrette
- Grilled Caesar\$13
*Romaine Hearts, Reggiano, Sourdough Croutons
Add Spanish Anchovies ~ \$1*
- Arugula and Carrot Salad.....\$12
Toasted Cashews, Radish, Haystack Goat Cheese, Honey Balsamic Vinaigrette
- Iceberg Wedge\$11
Smoked Bacon, Cherry Tomatoes, Blue Cheese Dressing

We are proud to be a scratch kitchen that sources locally when possible.

*These items may be served raw or under cooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LARGE SHARES

- Roasted Half Chicken.....\$17
Anson Mills Polenta, Shaved Asparagus & Cherry Tomato Salad
- Cedar Roasted Salmon*\$24
Seasonal Vegetable, Quinoa Fritters, Pomegranate Brown Butter
- Spring Vegetable Risotto.....\$18
Mushrooms, Sugar Snap Peas, Artichokes, Reggiano
- Citrus Smoked Pork\$19
Hand-Pressed Tortillas, Oven Roasted Pico de Gallo, Pickled Red Onions, Guacamole
- St Louis Smoked Pork Ribs.....\$30
McDonald Farms Ribs, Chipotle Molasses BBQ Sauce, Beer Battered Onion Rings, Arugula Salad
- Charred Filet*.....\$30
Kale, Bone Marrow Potato Croquet, English Pea Puree, Horseradish Au Jus
- Pan Seared Scallops*\$28
Ricotta Spring Pea Mash, Oven Roasted Cherry Tomatoes,
- Korean Fried Young Chicken
Sweet Chile- Peanut Sauce, Red Cabbage & Carrot Kimchi
- Half\$16
Full\$23

SANDWICHES

Served with House-Cut Fries or Sub Salad for \$2

- Banh Mi*\$14
*Smoked Pork, Grilled Chicken or Marinated Tofu
Pickled Vegetables, Hound Herbs, Sriracha Aioli, Pâté*
- Crispy or Grilled Chicken.....\$14
*Buttermilk Fried Breast, Hound Bacon, Smoked Cheddar, Grilled Onion
Romaine, Tomato, Chipotle Molasses BBQ Sauce*
- Hound Burger*\$15
*Harris Ranch Patty, Smoked Cheddar, Hound Sauce, Romaine,
Tomatoes, Grilled Onion
Add Hound Bacon ~ \$2
Add Avocado ~ \$2
Add Fried Farm Egg ~ \$1*

- Ahi Tuna Poke Burger*\$16
Green Onion, Sesame Seeds, Seaweed, Ginger Soy Glaze, Arugula, Sriracha Aioli

WINE

Rose

<i>Brancato IL Poggione '15</i>	<i>Montalcino, Italy</i>	<i>12/44</i>
<i>Meiomi '16</i>	<i>Monterey, California</i>	<i>13/48</i>

Sparkling

<i>Domanda Prosecco</i>	<i>Veneto, Italy</i>	<i>8/32*</i>
<i>Veuve Du Vernay Rose</i>	<i>Loire, France</i>	<i>8/32</i>

Chardonnay

<i>Owen Roe Mirth '14</i>	<i>Columbia Valley, Washington</i>	<i>10/35</i>
<i>Bouchaine '13</i>	<i>Carneros, California</i>	<i>12/40</i>
<i>Mer Soleil '14</i>	<i>Santa Lucia Highlands, California</i>	<i>13/48</i>

Sauvignon Blanc

<i>Chasing Venus '15</i>	<i>Marlborough, New Zealand</i>	<i>9/35</i>
<i>Cliff Lede '15</i>	<i>Napa Valley, California</i>	<i>12/40</i>

More Whites

<i>Alisia Astoria / Pinot Grigio '14</i>	<i>Veneto, Italy</i>	<i>8/32*</i>
<i>Ruffino 'Borgo' / Pinot Grigio '14</i>	<i>Veneto, Italy</i>	<i>10/35</i>
<i>La Val / Albarino '15</i>	<i>Galacia, Spain</i>	<i>10/35</i>
<i>Wild Horse / Viognier '14</i>	<i>Central Coast, California</i>	<i>12/40</i>

Merlot / Syrah / Malbec

<i>Norton Reserva / Malbec '13</i>	<i>Mendoza, Argentina</i>	<i>11/40</i>
<i>Newton / Merlot '13</i>	<i>Napa Valley, California</i>	<i>14/52</i>
<i>'The Pundit' / Syrah '14</i>	<i>Columbia Valley, Washington</i>	<i>13/48</i>

Pinot Noir

<i>Poppy '14</i>	<i>Monterey, California</i>	<i>12/44</i>
<i>Sass '13</i>	<i>Willamette Valley, Oregon</i>	<i>15/56</i>

Cabernet Sauvignon

<i>Tortoise Cherokee Lane '13</i>	<i>Lodi, California</i>	<i>8/32*</i>
<i>Benziger '13</i>	<i>Sonoma County, California</i>	<i>12/44</i>
<i>Intrinsic '15</i>	<i>Columbia Valley, Washington</i>	<i>14/52</i>

Red Blends

<i>Father's Watch / Rhone Blend '14</i>	<i>Sonoma, California</i>	<i>13/48</i>
<i>Pessimist / Red Blend '14</i>	<i>Paso Robles, California</i>	<i>14/52</i>
<i>Conn Creek Herrick / Red Blend '13</i>	<i>Napa, California</i>	<i>15/56</i>

SODAS

Blue Sky Cola
Blue Sky Diet Cola
Blue Sky Blood Orange
Blue Sky Root Beer
Blue Sky Mandarin Lime
Blue Sky Ginger Ale

**Happy Hour 2pm – 6pm everyday*
\$2 off Select Wines
\$5 Moscow Mule and \$5 Old Fashioned
\$2 Coors Products, \$4 Select Beers

BEER

Draught

<i>Coors Light</i>	<i>\$5*</i>
<i>Prost Hefeweizen</i>	<i>\$6</i>
<i>Tivoli Helles Lager</i>	<i>\$7</i>
<i>Great Divide Claymore Scotch Ale</i>	<i>\$7</i>
<i>Odell Drumroll Pale Ale</i>	<i>\$6</i>
<i>Denver Beer Company Incredible Pedal IPA</i>	<i>\$6</i>
<i>Great Divide Velvet Yeti Stout</i>	<i>\$8</i>
<i>New Belgium Sunshine Wheat</i>	<i>\$6*</i>

Bottles

<i>Portland Cider</i>	<i>\$7*</i>
<i>Pacifico</i>	<i>\$7*</i>
<i>Coors Banquet</i>	<i>\$5*</i>
<i>Odell Myrcenary Imperial IPA</i>	<i>\$8</i>
<i>Hardtack Copper Ale</i>	<i>\$6</i>
<i>Veiled Vixen Strawberry Wheat</i>	<i>\$6</i>

COCKTAILS

<i>Old Fashioned</i>	<i>\$12</i>
<i>Woody Creek Rye, Orange Twist</i>	
<i>The Hound Manhattan</i>	<i>\$12</i>
<i>Bulleit, Carpano Antica Sweet Vermouth</i>	
<i>Mark's Margarita*</i>	<i>\$9</i>
<i>Dobel, House-made Sweet & Sour</i>	
<i>Margaret's Paloma</i>	<i>\$12</i>
<i>Azunia Reposado, Grapefruit, lime</i>	
<i>Blackberry Smash</i>	<i>\$11</i>
<i>Maker's Mark, Blackberries, Mint</i>	
<i>Raspberry Raddler</i>	<i>\$9</i>
<i>Ketel One, Raspberry-Basil, Farmhouse Ale</i>	
<i>Heat of the Moment</i>	<i>\$12</i>
<i>Casamigos, Jalapeno, Lime, Domain de Canton</i>	
<i>Negroni</i>	<i>\$12</i>
<i>Leopold's Gin, Campari, Sweet Vermouth</i>	
<i>Aviation</i>	<i>\$11</i>
<i>Tanqueray, Crème de Violette, Maraschino Liqueur, Lemon</i>	
<i>Cucumber Martini</i>	<i>\$11</i>
<i>Hendrick's, Cucumbers, Lime</i>	

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